PASTA

**ANTIPASTI**

**SALUMI . . . 15**
an assortment of imported meats served with nuts, preserves and fresh baked bread see chalkboard or ask your server for daily offerings

**FORMAGGIO . . . 15**
an assortment of imported cheeses served with nuts, preserves and fresh baked bread see chalkboard or ask your server for daily offerings

**CHARCUTERIE . . . 20**
an assortment of imported meats & cheeses served with nuts, preserves and fresh baked bread see chalkboard or ask your server for daily offerings

**LE VERDURE . . . 13**
seasonal grilled & raw veggies from our gardens with house made sauces & spreads see chalkboard or ask your server for daily offerings

**PANE (contains nuts) . . . 9**
assorted freshly baked breads served with hummus, our house made preserve, and whipped butter

**IL GIARDINI**

**ORCHARD SALAD . . . P 7, B 9**
Merkin Garden greens, seasonal fruit from our Merkin Orchard, pumpkin seeds, prickly pear vinaigrette

**MERKIN DAILY SALAD . . . 14**
fresh ingredients harvested from Merkin Orchards & Gardens, served with house made dressings. see chalkboard or ask your server for details

**PASTA**

**DAILY PASTA . . . MARKET**
see chalkboard or ask your server for details

**MERKIN MAC & CHEESE . . . 14**
prickly pear infused pasta with pancetta-mascarpone cream sauce, dusted with beet powder

**CAVATELLI PESTO . . . 14**
ricotta and goat cheese hand cut pasta shells with house made seasonal pesto

**CACIO E PEPE . . . 13**
spaghetti with a traditional cracked black pepper and parmigiano & pecorino blend

**TAGLIOLINI E RAGU . . . 14**
ribbon shaped egg pasta, with Arizona grass fed beef ragu, pecorino and basil

**GNOCCHI . . . 14**
traditionally prepared potato dumpling with sage and prosciutto di parma cream sauce add to any dish: Merkin Garden grilled vegetables +6 seasoned chicken breast +6.5 or beef sirloin* +7.5

**FROM OUR FARM TO YOUR TABLE**

- All of our pastas and breads are made inhouse by Chef Chris Smith
- All of our wines are produced by MJ Keenan and his team from our 110 acres of Estate Vineyards in both the Verde Valley and Willcox, Arizona.
- Our fruits and vegetables are farmed by Maynard’s father, Mike Keenan, who moved here from Michigan to battle the Arizona elements daily in our Verde Valley Greenhouses, Gardens, and Orchards.

**FROM OUR VINES TO YOUR GLASS**

- Our house made gelati and sorbetti are hand crafted by Chef Kelley E. Foy using Arizona produced dairy and fresh ingredients grown in the Merkin Vineyards Greenhouses, Gardens, and Orchards.

**BRUSCHETTA**

**TRADITIONALE . . . 8**
tomato, capers, garlic, basil and balsamic reduction

**MILANESE . . . 8**
prosciutto, microgreens, mascarpone, shaved parmesan and EVOO

**DAILY BRUSCHETTA . . . 8**
see chalkboard or ask your server for daily offerings

**LASAGNA CUPCAKES**

all lasagna cupcakes are created with house made duck egg pasta and fresh ingredients harvested from Merkin Gardens and Greenhouses, served with side salad and bread

**TAKE & BAKE CUPCAKES $8 each or 2 for $14**

**VEGGIE . . . 12**
seasonal vegetables from our Merkin Gardens & Greenhouses, pomodora, ricotta, mozzarella, pecorino

**MEAT . . . 12**
house made bolognese, Merkin Greenhouse swiss chard, ricotta, mozzarella, pecorino

**CHICKEN RELLENO . . . 12**
roasted chicken, roasted poblano peppers and onions, bechamel, smoked ricotta, mozzarella, pecorino

**SEASONAL . . . 12**
ask your server for details

**DOLCE**

**DAILY DESSERT . . . 8**
see chalkboard or ask your server for details

**GELATI & SORBETI . . . 11**
house made Gelati & Sorbetti made from fresh ingredients harvested from Merkin Vineyards Orchards & Gardens ask server for the selection of flavors. May contain nuts

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*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 11.4